

2017-10-29

## School of Culinary Arts & Food Technology - Autumn Newsletter 2017

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### Recommended Citation

Murphy, J (ed) (2017) *School of Culinary Arts and Food Technology, Autumn Newsletter, Dublin: DIT, 2017.*

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# School of Culinary Arts and Food Technology, D.I.T

## Newsletter [Autumn 2017]



### CONTENTS

### PAGES

Mark Farrell— PhD Education, Gold Medal Global Aquaculture Alliance.	P. 1
Welcoming new and remembering past colleagues.	P. 2
Academic Exchange & Engagement	P. 3
Research and Publications	P. 4
School Events & Developments.	P. 5
Industry & Civic Engagements.	P. 7
Students & Colleagues across Media.	P. 8
Our Students , colleagues & their work .	P.9
INSPIRED sponsors school equipment & renovations	P. 11
School Training Restaurants welcomes bookings / Thank You	P. 12
School sponsors 'INSPIRED' .	P. 13

### Mark Farrell to receive - PhD in Education

**Mark Farrell (Lecturer Culinary Arts)** has just completed his doctoral thesis in education at Dublin City University (DCU) supervised by Joe Travers and Anna Logan St Patrick's Campus, DCU. The EdD is a research degree for experienced professionals from education and related fields who would like to extend their professional understanding and develop skills in research, evaluation and high-level reflection on practice. The theme of Mark's research was the *use of new technology such as video to teach culinary arts skills to people who are non-literate and have learning disabilities*. Training through video modelling enabled participants to self-instruct themselves and prepare meals in their own home, it is now extensively used by chefs internationally to prepare for Salon Culinare competition. The potential of this medium in terms of culinary applications has yet to be fully exploited. Mark would like to further develop this methodology as part of his teaching career in DIT to enable students to reach their full potential through self-instruction, video self- modelling and self-prompting in the medium to long term. Mark has also helped young people for the last 3 years in Grangegorman to engage with food studies during the Summer at the Idea camp. This year students received some instruction through video modelling as part of their overall gastronomic experience.



**Mark Farrell (Lecturer Culinary Arts)**

### GLOBAL AQUACULTURE ALLIANCE, YOUNG STUDENTS COMPETITION 'GOLD AWARD'

Finalist Sarah McCabe & Emma Pearse (students of the School of Culinary Arts and Food Technology) competed against other Institutes of Technologies in the Global Aquaculture Young Students Competition for 2017. The competition was co-ordinated by **George Smith, Tony Campbell (Lecturers Culinary Arts)** and Sean Owens. In the qualifying rounds recipes and menus along with an extensive presentation of aquaculture research were received from over 90 culinary students all over Ireland. Students were required to create a menu based on any farmed fish of their choosing in the final. The brief encouraged the students to choose locally sourced ingredients to the best of their abilities and to be as creative as possible in their ideas. The overall **winner was Sarah McCabe**, 2nd place was Emma Pearse both winners received fabulous prizes including two Michelin star stage's in London, first prize also included an all inclusive invitation the 2018 conference in a yet to be announced country. Thanks were offered to the GAA for co-ordinating such a professional competition (**George Smith, Lecturer Culinary Arts**)



**School of Culinary Arts & Food Technology 'Newsletter' Submissions (Next Issue): Please e-mail submissions for inclusion to: [James.p.murphy@dit.ie](mailto:James.p.murphy@dit.ie) Thank you !!**

# Welcoming New Colleagues, Remembering Past Colleagues

The School congratulates and offers best wishes to our following colleagues, friends , students and supporters;

## Joint Retirement Function

Colleagues gathered together recently in the Green Room Restaurant, DIT Cathal Brugha Street to celebrate and recognise the unique contributions of Sean Cruise, Lecturer School of Culinary Arts & Food Technology and Anto Kerins, Lecturer School of Hospitality Management and Tourism. Both Sean and Anto were joined by family, friends and colleagues to mark their recent retirements from the College of Arts & Tourism, DIT. Dr Frank Cullen (Head of School, Culinary Arts & Food Technology) and Dr Dominic Dillane (Head of School Hospitality Management & Tourism) both wished Sean and Anto a long and happy retirement .



Dr Frank Cullen & Sean Cruise. Anto & Sean share a special moment.

Dr Dominic Dillane & Anto Kerins.

## School welcomes two new academic colleagues

The School of Culinary Arts & Food Technology is delighted to welcome two new academic colleagues to our team **Judith Boyle** (photo bottom right) and **Anke Klitzing** (photo top right). **Anke** will lecture on **information and communication technology, food media, food writing plus the history and sociology of food and eating**. She holds an (M.A. in Management & Promotion of Gastronomic & Touristic Heritage- University of Gastronomic Sciences in Pollenzo, Italy), a (B.A. English Literature and Sociology-UCD), and an (Advanced Cert Wine and Spirits). Her professional experience in Ireland, Italy and Germany includes restaurant and bar management as well as communications and PR in the agro-culinary and NGO sectors. **Judith** obtained a BSc. Hons degree Chemistry (NUI Galway), MSc. Petroleum Geochemistry (Newcastle University, England), WSET Wines & Spirits and accredited beer sommelier (International Brewing & Distilling organisation, UK). She has worked as an analytical chemist since 2005 both for pharmaceuticals companies plus the State Laboratory. Judith is currently food champion for Failte Ireland and recently devised a drinks performance for the 2017 Oxford Symposium of Food. Judith will lecture in the field of bar, beverage management and liquid innovations in the school.



**Former Cookery Student revisits her old Alma Mater.** The school were delighted to welcome a former graduate **Ms Joan Fennell (Diploma in Cookery & Hotel Studies)** to lunch recently in the Blue Room Training Restaurant. Joan a native of Monasterboice, Co. Kildare studied in Cathal Brugha Street between 1960-62 . **Dr. Frank Cullen (Head of School)** and **James Murphy (Assistant Head of School)** were delighted to meet Joan and to present her with a copy of *'All in the Food 75 Years of Cathal Brugha St'* over lunch.





# Academic Engagement and Exchange

## Lecturing Exchange in Pôle Universitaire de Gastronomie , Paris

**Pôle Universitaire de Gastronomie** is a subsidiary of **Université de Cergy-Pontoise** in Paris, France. **Diarmuid Cawley, Lecturer Culinary Arts** visited the campus to present a lecture entitled 'International Commercialisation of Wines and Spirits' to students and to conduct a systematic wine tasting event (through English) using the format implemented with students in the DIT, School of Culinary Arts & Food Technology (SCAFT). Diarmuid's invitation to teach at the Pôle Universitaire de Gastronomie was organised through the faculty's English lecturer Fatiha Ziane and the Restaurant Service lecturer Felipe Diaz Marin, with a view to exposing the students to the language of wine in English (vocab, tasting, service, sales). Excellent links have now been forged with the Pôle Universitaire de Gastronomie and the team there are very keen to make an exchange with SCAFT through the Erasmus programme. The Pôle University is considerably smaller than SCAFT in terms of student numbers and facilities but focuses strongly on the creation and development with *Culinary Food Design; Event Management and Banqueting; French and European Gastronomic Culture and Operational Management of Restaurants*. Anybody interested in getting involved in building an exchange programme and links with Pôle can contact Diarmuid for more information.



(L-R): Diarmuid Cawley, Fatiha Ziane & Felipe Diaz Marin .

Diarmuid's lecture presented to over 70 students.

## European M.Sc. Food Innovation and Product Design (FIPDes) Graduation - Cohort 5

23 successful graduates (5th cohort) of the European MSc programme in Food Innovation and Products Design (FIPDes) received their awards at the United States Fondation in the Cité Universitaire in Paris recently. Partners of the European M.Sc. programme which includes **AgroParisTech/ University of Paris-Saclay (France)**, **Lund University (Sweden)**, **University of Naples (Italy)** and **The Dublin Institute of Technology (Ireland)** were all in attendance. **Dr. Róisín Burke** and **Ms. Anna Cruickshank (The School of Culinary Arts and Food Technology, DIT)** co-ordinators of the programme reported that the 2017 cohort included students (joined by their families) from Costa Rica, Ireland, Taiwan, the Philippines, Colombia, Ghana, Guatemala, Malaysia and China.



# Research & Publications

## #DITdiscovers – New hashtag for research at DIT

DIT is now using the hashtag #DITdiscovers for all posts relating to their research. The institute is hoping for lots of great input from their PhD students and staff. So please keep in mind that next time you're posting about your research on social media, don't forget to include the hashtag!



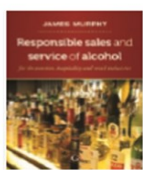
## Staff publications—2018 Goodfellow catalogue

## Dublin Gastronomic Symposium (DGS)

The DGS Committee is delighted to announce **Food and Power** as the **theme for the 2018 Symposium (29-30th May 2018)**. The DGS organisers invite papers about food and power, including but not limited to the following topics:

- Status, gender, elite foods and cultural capital
- Reciprocity and the power of gift-giving
- Food-supply chains, famine, or 'food mountains'
- Anorexia, fat shaming, trolling in social media
- Gluttony as a symbol of power
- The power of creating and communicating a 'food story'
- The power of food and drink tourism
- Celebrity chefs and the power of media
- Power struggle within academia: the battle for food studies to be accepted as a discipline
- Power relationship between interns or commis chefs and employers
- Power of food imagery in advertising, film, and literature
- The power of the food and wine critic in shaping the contemporary food and beverage landscape, and the power of food to excite and give pleasure

### FOOD AND DRINK



#### Responsible Sales, Service and Marketing of Alcohol

This text explains the complexities of alcohol and its sale and supply, and examines the wide range of inter-related associated topics connected to the wider tourism, hospitality and retail industries.

**James Murphy**, Lecturer in Bar Management, Dublin Institute of Technology, School of Culinary Arts and Food Technology, Ireland.



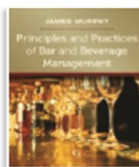
January 2015 • 288 pages  
HBK: 978-1-910158-18-0  
UK £45 EURO €64 US \$67.50

EBOOK: 978-1-910158-20-3  
UK £54 EURO €52.50 US \$55

#### Principles and Practices of Bar and Beverage Management

- A complete guide to every aspect of bar management from customer care, marketing, beverages and beverage management, the economic context and bar technology – to key issues of health and safety;
- A clear logical progression through all the key topics plus the technical skills, practices and latest developments in the bar and beverage sector;

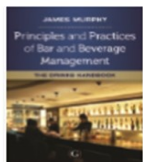
**James Murphy**, Lecturer in Bar Management, Dublin Institute of Technology, School of Culinary Arts and Food Technology, Ireland.



May 2013 • 256 pages  
HBK: 978-1-908999-36-8  
UK £85 EURO €105 US \$125

PBK: 978-1-908999-37-5  
UK £34.99 EURO €45 US \$55

EBOOK: 978-1-908999-38-2  
UK £41.99 EURO €45 US \$55



#### Principles and Practices of Bar and Beverage Management: The Drinks Handbook

An authoritative resource and comprehensive training guide, essential for all students, bartenders, sommeliers, mixologists, waiters and food and beverage practitioners the world over. It provides an in-depth knowledge of the products, plus the technical skills, practices and latest developments in the bar and beverage area.

**James Murphy**, Lecturer in Bar Management at Dublin Institute of Technology, Ireland.



May 2013 • 300 pages  
HBK: 978-1-908999-58-0  
UK £55 EURO €64 US \$67.50

EBOOK: 978-1-908999-59-7  
UK £66 EURO €45 US \$55

16

[www.goodfellowpublishers.com/foodanddrink](http://www.goodfellowpublishers.com/foodanddrink)

## Contributors to RTÉ's Brainstorm required!

Recently, DIT signed a partnership agreement with RTÉ to establish a new online forum called RTÉ Brainstorm which is a platform for academics, researchers, thinkers and practitioners, to publish a broad range of articles. RTÉ receives approximately 6.5 million online hits every month, with this new venture, they are seeking fresh academic voices to contribute articles that communicate complex ideas in an engaging and impactful way. **How will RTÉ Brainstorm work?** Contact DIT Public Affairs Team who will send you details of how to register with RTE Brainstorm (it's simple). Most articles published will be 800-1000 words with some longer form articles of up to 2500 words. Similar to radio and TV contributors, published authors will be paid a small contribution for their articles - €70 for a published standard article and €90 for a long form article. Articles will be published under a Creative Commons licence which will allow them to be shared and or republished by other publishers with certain conditions – a copy of the license is available. RTÉ will receive exclusive first publishing world-wide rights for a period of four days (from publication date/time) on RTÉ.ie and other related RTÉ

RTÉ Brainstorm

THE SCHOOL OF  
**CULINARY ARTS**  
& FOOD TECHNOLOGY  
D.I.T. CATHAL BRUGH STREET



# School Events and Developments

## Callebaut (Belgium Chocolate) Workshop and Masterclass

The school held a special chocolate workshop recently for staff in our Cathal Brugha Street Kitchen 22 (pastry kitchen) , this event which was run over 2 days focused towards our pastry module lecturers but was also opened to all staff to attend and take part. (**Tony Campbell, Lecturer Culinary Arts**)



## Paco Jet Training Event, DIT Cathal Brugha Street

The school recently held a special Paco Jet training afternoon for staff with **Mr. Kevin Monaghan (Paco-jet agent, Ireland)** in our school training kitchens. Kevin demonstrated the skills and techniques required towards the efficient and professional use of this specialised piece of equipment. Thanks were offered to Kevin for facilitating an excellent training session and to **John Hoey (School Technical Team)** and **Pauline Danaher (Lecturer Culinary Arts)** for organising this event. Further staff resources in relation to **Paco Jet training are now available on our staff share scratch drive (h) under Staff Training & Resources folder.**



## School Internship Committee Organises Workshops for students

The school internship committee were delighted to welcome **Mr Peter Dalton, Exchange/Erasmus Coordinator, DIT** recently to our school. Peter at the request of the internship committee kindly organised dedicated workshop/information sessions for 3rd students from DT417/ DT407/ DT416/ DT418 programmes. These information workshop training sessions are integral to the support and assistance which the school is currently offering current and future students to assist them towards their international placements (**James Sheridan, Lecturer Culinary Arts Restaurant Management** ).



# School Events and Developments

## NEW 'Panelto' Scholarships for School Students

The School of Culinary Arts & Food Technology and the DIT Foundation were delighted to announce the **Panelto Scholarship fund again for the DT418 and DT8418** (bakery & pastry arts students). These scholarships will be awarded at the School Awards Ceremony 27th October. The successful 2017 Panelto scholarship recipients will be selected (after interview) from the top performing students in years 1 (practical marks), 2 (theory marks) and 3 (overall mark) of the BSc in Bakery and Pastry Arts Management. Each of the winners will receive a Scholars award of €3,000 and it is envisaged that the winners will also undertake a paid internship with the Panelto company.



## Bakery Events - site visits, presentations and recent appointments

**Site-visits:** Second year bakery students will travel to **Panelto Foods, Co. Longford**, Fourth year bakery students will travel to **Aryzta Food Solutions, Grangecastle. Dublin**. **Special presentations:** former bakery students **Caroline Crudden & Deirdre Flanagan** (Kerry Foods) will address the current third years on **bakery innovations** and their recent R&D/ NPD **experience** from Aryzta & Kerry Foods. New appointments: **Thelma Burke** (Formerly R&D in Aryzta) takes up the position of NPD for East Coast bake house in Drogheda. **John Madigan** (bakery graduate 2016) has recently been appointed as the technical bakery/ test baker for the Aryzta Food Solutions company in Grangecastle, Dublin (**Darren Harris, Lecturer Baking & Pastry Arts**).

## School Staff Resources: Staff Sharing Drive (h)

The School of Culinary Arts & Food Technology have recently developed a dedicated staff resource sharing area under the Staff Sharing Drive (h) entitled **2017-2018 SCAFT FOLDER**, this area contains the following resources for staff;

- **O2 School—Food Safety (For all staff):** FSAI Docs, IS 340 Docs, food safety audits, awards & classifications,.
- **Allergens:** class sheets, training materials, students, culinary shop, DIT Docs.
- **Grangegorman:** plans, equipment, space, naming rights, FFE.
- **Module catalogue/Programme Docs:** All school programme and modules.
- **O2 School-Health & Safety (For all staff):** safety sheets, incidents reports, buildings work, emergency procedures, first aid, HAS reports, SCAFT Safety Statement, uniform codes, signage, equipment SOPs.
- **Placement information / PMDS Preparation & Meeting Docs / Research / School events, photos, videos & developments .**
- **School Newsletters. / Staff training and resources. / Class lists: all programmes.**





# Industry and Civic Engagements

## Musgraves Marketplace Product Knowledge Training Day

The **School of Culinary Arts & Food Technology** recently hosted a special Musgraves Marketplace Product Knowledge training day as part of the schools continued collaboration and active engagement with it's sponsors and supporters [**INSPIRED - Fiends of Culinary Arts**] for all Musgraves staff in DIT Cathal Brugha Street. This event which was jointly organised by the school and **Mr. Clement Pavie, Customer Development , Innovation & Training, Musgraves Marketplace** was a great success, all attendees were treated to a day long series of special presentations, tutored food and beverage tastings and industry specific marketing , product knowledge and sales details in relation to all Musgraves Marketplace brands.



## The 2017 Valrhona Pâtisserie Championships

The School of Culinary Arts & Food Technology were delighted to host the **2017 Valrhona Pâtisserie Championship** recently as part of its active support to school sponsors **Odaios Foods and Valrhona**. This biannual pastry chef competition which returned to the school for the fifth consecutive year was won by **Ashford Castle's** gifted pastry chef **Paula Stakelum** (winning dish pictured left) who faced stiff competition against five fellow pastry wizards, **Aideen Burke** of The Portmarnock Hotel, **Alane Lima Santos**, Pastry Chef at L'Art Du Chocolat, **Andrius Zubernis** of The Brewer's House, **Karen Smith**, Pastry Chef at China-Sichuan, **Sandyford** and **María Mariano Garcia** from Dromoland Castle. **James Murphy, Assistant Head of School Culinary Arts & Food Technology** congratulated the winners and thanked Odaios Foods and Valrhona for their continued support to the school.



2017 Valrhona Patisserie finalists



## School 'Re-Inspired Programme Launch

September 2017 marked the launch and first student in-take for the school's new **Re-Inspired Programme** which is sponsored by **Dawn Farms / With Taste, Inspired 'Friends of Culinary Arts** and DIT. The student uniforms were provided by **Mary Coppinger Uniforms Ltd** , 'The brainchild of **Dr. Frank Cullen** (Head of School, Culinary Arts & Food Technology, DIT) in co-operation with The Merchants Quay and Teach Mhuire (Homeless Services & Rehab Treatment Centres). This innovative and unique programme (presented weekly by **James Rock, Lecturer Culinary Arts**) will impart the practical skills and knowledge to participants to assist them towards eventually taking up cooking positions in the industry (see photograph right side— 2017 Re-inspired students).





# Students and Colleagues across the media

## Baking hot: How is the trade coping in the heat?

As summer temperatures hit nearly 34 degrees in parts of the UK and Ireland the famous the famous British Baker magazine recently approached our school colleague **Ann-Marie Dunne, Lecturer Baking and Pastry Arts, DIT** for her thoughts and advice in relation to the influence of warm weather and it's affect on baked products for bakeries and the challenges involved with baking in hot weather temperatures. Ann-Marie sets out her advice and thoughts for readers at [https://bakeryinfo.co.uk/news/fullstory.php/aid/18079/Baking\\_hot:\\_How\\_is\\_the\\_trade\\_coping\\_in\\_the\\_heat\\_.html](https://bakeryinfo.co.uk/news/fullstory.php/aid/18079/Baking_hot:_How_is_the_trade_coping_in_the_heat_.html)



## Culinary Arts Student Wins Ireland's Rising Star Chef

School of Culinary Arts & Food Technology is delighted to congratulate **Niamh Barry (DT497.4 student—picture left)** who has recently been awarded the Gold Medal as **Ireland's Rising Star Chef of the Year at the 2017 Hotel & Catering Awards** ceremony which was held recently at the Lyrath Estate, Kilkenny. Niamh has just recently successfully completed her industry placement as pastry chef at the Bay Tree Bistro, Co. Waterford.

## School welcomes retention of the 9% VAT Rate on excise duty goods

The School of Culinary Arts & Food Technology joined members of the Restaurant Association of Ireland (RAI) in welcoming the retention of the 9% VAT rate into 2018 and hopefully beyond, this continued retention level is directly contributing towards the sustainability of restaurants and businesses in the tourism sector in Ireland. The success of the lower rate of VAT is evident in the 37,800 new jobs that have been created since its introduction in 2011 and in the savings of €756 million to the Exchequer in the past six years ([rai.ie](http://rai.ie))



## 4th International Young Chef Olympiad, India

**Culinary Arts student Ka Hin (Jonathan) Cheung (DT407.4)** has been selected to represent The School of Culinary Arts and Food Technology, DIT Ireland (kindly supported by Manor Farm) at the **4th International Young Chef Olympiad** which takes place on the **28th January 2018 in India**. Ka Hin (Jonathan) is honoured to cook at this prestigious international event her mentor **George Smith (Culinary Arts Lecturer, DIT)** states that he will compete against nearly 60 countries across four major Indian cities in a five day period.



Ka Hin (Jonathan) Cheung (DT407.4)

## Culinary Arts Graduate Cooks for RTE

**Margaret Roche (Graduate Culinary Arts)** demonstrated her cooking skills this week as she prepared 'Roasted Asian Salmon with Rice Noodles and Mixed Veg' on Wednesday's edition of RTE's Today programme with Daithi & Maura, you can check Margaret's dish on the RTE Player (**Frank Jacoby, Lecturer Culinary Arts**).



# Our Students and Colleagues and their work

## Alliance for Bakery Students & Trainees (ABST) Competitions 2017

School of Culinary Arts & Food Technology bakery and pastry arts students had great success at the **2017 ABST competitions** from an overall field of 300 students they won **2 golds, 1 silver and a highly commended** as well as **The Overall Best Fermented product** in the competition. School students were also awarded **8 Bursaries altogether** to attend courses which included **2 to Le Saffre in France and 6 to Richard Bertinets School in Bath UK**. The results were: 1st Place for Sour Dough Kinga Pesci DT 418 /2; 2nd Place for sour Dough Deirdre Gaffney DT 418/3; Overall Best Fermented product in competition Kinga Pesci DT 418/2; 1st Place Sultana Cake : Ann Bollard DT 418/3; Very Highly Commended: Short Bread : May Burke DT 418 /2; I would like to thank the mentors especially Robert Humphries, Denise Connaughton, Shannon Dickson, Darren Harris & Sheona Foley (Lecturers Baking and Pastry Arts) who advised and mentored the students during their preparation (**Ann-Marie Dunne, Lecturer Baking & Pastry Arts**).



3rd from right Deirdre Gaffney & Kinga Pesci.

Kinga Pesci: 1st place Sour Dough. Ann Bollard: 1st place Sultana cake.

## DIT Masters Students wins 5<sup>th</sup> International Note by Note Contest for Cooking, Paris

Candidates from **15 different countries including** Thailand, India, China and the Philippines contested the 5<sup>th</sup> International Note by Note contest which was held recently at the AgroParisTech (Paris, France). The jury members Andrea Camastra, Michael Pontif, Jean-Claude François, Patrick Terrien, Yolanda Rigault and Hervé This awarded the overall winning prizes to Dao Nguyen and Pasquale Altomonte, for the chef category, and to **Shayne Curtin (Masters Student Culinary Innovation and Food Product Development, School of Culinary Arts & Food Technology, DIT)**, for the students category. The topic of this 5<sup>th</sup> International Contest for Note by Note Cooking was 'Fibrous consistencies and acidities'. It was organized by Yolanda Rigault, Odile Renaudin and Hervé This (AgroParisTech-Inra Centre for Molecular Gastronomy). The sponsors were the Iqemus Company, Louis Francois Inc. and Belin Inc. The school wishes to thank **La Rousse Foods Ltd** for sponsoring Shayne's travelling costs to this International contest (**Dr Roisin Burke, Lecturer Culinary Arts**).



Photo (L-R): Yolanda Rigault, Hervé This, Shayne Curtin (M.Sc. student, School of Culinary Arts & Food Technology, DIT), Michael Pontif and Jean-Claude François



# Our Students and Colleagues and their work



**BSc Culinary Entrepreneurship First Years 'Artisan Food - Professional Kitchen Skills Class Week 4 (Brona Raftery, Lecturer Culinary Arts).**



**School Culinary Shop: Gary Ponyton** (School Technical Support team) invites you to treat yourself to our schools tasty bakes and pastries served daily in the School Culinary Shop which is located at the Marlborough St lobby **(01-4024532).**



Culinary Arts 4<sup>th</sup> Years demonstrate their pastry creations on their Major Pastry Two' classes included are *Strawberry Fraiser* and *Chocolate & Orange glazed Jaffa cakes* (**Roseanna Ryan, Lecturer Culinary & Pastry Arts**).



## Worshipful Company of Bakers 2017 Bursaries

DIT School of Culinary Arts & Food Technology (SCAFT) students were awarded six bursaries to attend the Bertinet School, Bath, England by **the Worshipful Company of Bakers**. The 2017 recipients are (**Christina O'Connor, Lilian Muraro, Blathnaid Keely, Jeremy Pastor, Christine Cooke, Deirdre Gaffney**—all bakery students of the school, see photos right side). Each of recipients received bursaries each valued at approximately €1,800 euros to attend the week long Bertinet School based in Bath. Sponsors of the bursaries The Worshipful Company of Bakers origins are traced back to 1155 as the City of London's second oldest Guild. The School of Culinary Arts & Food Technology wishes to thank the Worshipful Company of Bakers for sponsoring these excellent educational bursaries totally €10,800 in 2017. The school also wishes to thank **Ann Marie Dunne, Denise Connaughton, Robert Humphries, Darren Harris, Sheona Foley and Shannon Dickson** (all DIT Lecturers, Baking & Pastry Arts) for assisting and co-ordinating these opportunities for our students.





# Our Students and Colleagues and their work



## Culinary Arts 4th Years begin work towards Christmas Hampers

The first 2 of our 4 workshops focused on **Preserving Seasonal Food** - our 4th year BA students foraged for wild Elderberries, Sloes, Damsons, Rosehips and much more to produce an array of autumnal larder products. Using sugar as a preserving ingredient - they produced **Damson and red onion Jam**, **Sweet Chilli and tomato dip**, **fig and apple chutney**, fresh whole grain mustard, **Elderberry mustard & Lemon curd**. Using Vinegar and the natural fermenting as a method to produce KimChi, Seurkrout, sweet pickled baby vegetables, Sour dough starter, pickled quail eggs, preserved lemons, rosehip syrup, Sloe Gin and Damson Vodka—all photographed above (Dermot Seberry, Lecturer Culinary Arts).



## New Members welcome—Panel of chefs of Ireland (Leinster

**Branch):** The Panel of Chefs of Ireland (Leinster branch) is seeking both new junior and new senior members (chefs) from within the college and further afield. The Panel presents members with unique opportunities to compete in international and national culinary competitions. In addition, it offers access to knowledgeable industry peers with regular meetings for members. It regularly organises events promoting culinary skills with professional training workshops, and it has a significant number of social events. For further details, please contact **Darren Harris (Leinster branch secretary)** Darren's email is: [darren.harris@dit.ie](mailto:darren.harris@dit.ie)



## INSPIRED Supporter - Equipment and Renovation Developments

The school have been fortunate to be able to invest in excellent cooking equipment (AMT Carbon Based pans embossed now with our school logo for Kitchen 18 culinary arts studies and extensive renovations of Kitchen 21 to assist food production development studies. These investments could not have taken place without **on-going financial support of Manor Farm** [for a full list of our **INSPIRED—Friends of Culinary Arts** (see page 13), we thank you !!





# 'School Training Restaurants' welcomes bookings

The School of Culinary Arts & Food Technology operate two training restaurants (Blue Room and the Green Room) within the Cathal Brugha Street Campus building. Both restaurants are operated by staff and students of the school. The opening times for the first semester (until the 4th December 2017) are listed below, **please contact us to make a booking soon.**

Monday	Tuesday	Wednesday	Thursday	Friday
<u><b>Lunch Time Service</b></u>	<u><b>Lunch Time Service</b></u>	<u><b>Lunch Time Service</b></u>	<u><b>Lunch Time Service</b></u>	<u><b>Lunch Time Service</b></u>
Arrival time 12.15-12.30pm	Arrival time 12.15-12.30pm	Arrival time 12.15-12.30pm	Arrival time 12.15-12.30pm	Arrival time 12.15-12.30pm
<u><b>Blue Room Restaurant</b></u>	<u><b>Blue Room Restaurant</b></u>	<u><b>Green Room Restaurant</b></u>	<u><b>Green Room Restaurant</b></u>	<u><b>Green Room Restaurant</b></u>
Contact : <b>James.sheridan@dit.ie</b>	Contact : <b>Sean.hogan@dit.ie</b>	Contact : <b>Diar-muid.cawley@dit.ie</b>	Contact: <b>Sean.hogan@dit.ie</b>	Contact : <b>Lyn-sey.white@dit.ie</b>
<u><b>Green Room Restaurant</b></u>				<u><b>Blue Room Restaurant</b></u>
Contact: <b>Sean.hogan@dit.ie</b>				Contact <b>james.sheridan@dit.ie</b>
	<u><b>Dinner Time Service</b></u>		<u><b>Dinner Time Service</b></u>	
<b>Closed for Dinner Service</b>	Arrival time 5.45pm-6.15pm	<b>Closed for Dinner Service</b>	Arrival time 5.45pm-6.15pm	<b>Closed for Dinner Service</b>
	<u><b>Green Room Restaurant</b></u>		<u><b>Green Room Restaurant</b></u>	
	Contact: <b>james.sheridan@dit.ie</b>		Contact : <b>Lyn-sey.white@dit.ie</b>	

## Thank You

On behalf of the School Management team we thank the following

Industry bodies and trade associations for the support provided to the School:

Euro-Toques Ireland.      Panel of Chefs.      Irish Hotels Federation.  
 Restaurant Association of Ireland.      Licensed Vintners Association .  
 Vintners Federation of Ireland.      Flour Confectioners and Bakers Association.  
 Irish Guild of Sommeliers.      Bartenders Association of Ireland.

Finally the achievements are only possible through staff interactions with industry, students and trade associations: We thank the staff and our sponsors for this excellent year so far, well done.



# Our School Sponsors - 'Inspired' Friends of Culinary Arts

The significant achievements of the school would not be possible without the generous and on-going support of our sponsors, we thank you all most sincerely.

## Gold Plaque Sponsors



Innovative Supporters of Professional Industry Research, Education and Development

## INSPIRED

Friends of Culinary Arts had assisted the School to enhance our educational provision

The **INSPIRED Friends of Culinary Arts concept** is to develop a dialogue between the food and culinary Industry and the School to lead food innovation and the quality of the food offered in Ireland. **The entity:** Support and Assist the development of the school for a better student experience and learning outcomes through food industry stakeholders – food companies, operators, Food retail, Artisan producers, Culinary professionals and Bord Bia, etc. Inspired's purpose is also to **generate funding for the School through its connectivity with the food industry** for the support of Ingredients, facilities, bursaries, professorship, sponsorship, internships for students, expansion of subjects (e.g. Food Photography, Psychology, Packaging, etc), Inspirational tours and attract international speakers, demonstrations, develop proto-type production areas, bespoke courses for company specific training, working with suppliers and growers. **Organise recruitment fairs** for students and food companies to meet, and to keep chefs that have been trained in the Irish food industry in Ireland. The schools current **INSPIRED Friends of Culinary Arts** supporters are leading the way to a great future for its graduates.

## Silver Plaque Sponsors



## Bronze Plaque Sponsors

School of Culinary Arts & Food Technology 'Newsletter' Submissions (Next Issue):  
Please e-mail submissions for inclusion to: [James.p.murphy@dit.ie](mailto:James.p.murphy@dit.ie) Thank you !!